


Product Title	BEEF FILETTO MIGNON BOV ADULTO FROZEN
Article/PLU Number	60820
Customer Name	CATTEL
Business 2 Business Customer (B2B)	N/A
Country of Customer	ITALY
Product Life	Pack + 730 days
Quality Assurance Status	N/A

THIS SPECIFICATION MUST NOT BE CHANGED WITHOUT PRIOR AGREEMENT

	
<u>Product Images</u>	
<u>Product Weights</u>	
Min – 0.7kg	Max – 1.5kg
<u>Case Weight</u>	
Min – 7kg	Max – 10kg
<u>Packaging Tare</u>	
Total tare: 0.76kg	

Product Specifications

Carcase Requirements	<ul style="list-style-type: none"> • NA
Cut	<ul style="list-style-type: none"> • FILLET MIGNON
Deboning	<ul style="list-style-type: none"> • Produced during deboning process of forequarter and hindquarters. • Can be taken from the HQ/FQ, Flank or trimmings. • From a square cut cap off rump.

<p>Trimming</p>	<ul style="list-style-type: none"> • Seam the cap from the rump heart following the natural seam between the two muscles. • Seam the mignon from the rump heart.
<p>Packing & packaging</p>	<p>10 PIECES PER SHALLOW BOX.</p> <p>Tick the relevant box/boxes:</p> <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Vacuum packed. <input type="checkbox"/> Naked block <input type="checkbox"/> Wax box <input type="checkbox"/> Liner <input checked="" type="checkbox"/> Bag size: <input checked="" type="checkbox"/> Bag type: Irish Nature <input type="checkbox"/> Tray <input checked="" type="checkbox"/> Box type: IRISH NATURE BOX <input checked="" type="checkbox"/> Pallet type: Standard/square/plastic, <input type="checkbox"/> Shrink wrap. <input type="checkbox"/> Strapping
<p>Key Quality Checks</p>	<ul style="list-style-type: none"> • No small pieces of bone • Remove all bone cartilage. • Meat must not show evidence of bruising, heavy marbling, or blood splash.
<p>Temperature requirements</p>	<p>Tick the relevant box:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Chilled Product: 0°C to 4°C <input checked="" type="checkbox"/> Frozen product: -18°C
<p>Foreign Body Control</p>	<ul style="list-style-type: none"> • Metal detection – State the minimum requirements: • Ferrous: 7mm • Non-ferrous: 7mm • Stainless steel: 10mm
<p>Allergen</p>	<ul style="list-style-type: none"> • Product process in an allergen free environment
<p>Meat origin</p>	<ul style="list-style-type: none"> • Ireland. The animal must be born, reared, and slaughtered in the same country where meat was processed and packed.
<p>Intended Use</p>	<ul style="list-style-type: none"> • Fillet Mignon Steaks

Labelling Requirements

Label Sample

Beef Fillet Mignon Frozen
Filetto Mignon Bov Adulto

Modalità di consumo: da consumarsi previa accurata cottura **Q** CARNE DI BOVINO ADULTO CONGELATA

Food Safety Guidance: This is a Raw Product and therefore requires thorough cooking prior to consumption

Pack Date Data confezionamento	Best Before Da consumarsi preferibilmente entro	Freeze Date Congelato il	Slaughtered in Ireland Macellato in Irlanda	Cut in Ireland Sezionato in Irlanda	Batch Lotto
02/03/2023	01/03/2025	03/03/2023	IE 297 EC	IE 351 EC	BA23094211A

NATO/ALLEVATO: IRLANDA

Origin Ireland



101011989660820032

Est. No. IE 351 EC

Store at -18°C 264
Conservare a -18°C

Tare:
Tara:

0.76 kg

Pieces
Pezzi: 10

Nett Weight:
Peso Netto: 14.24 kg

ABP Bandon Kilbrogan Bandon Co Cork Ireland



(3102)001424(10)BA23094211A(15)250301

60820

Label Details

Beef Fillet Mignon Frozen
Filetto Mignon Bov Adulto

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Modalità di consumo: da consumarsi previa accurata cottura **Q** **60820**

Pack Date Data confezionamento	Freeze Date Congelato il	Batch Lotto	Slaughtered in Ireland Macellato in Irlanda	Net Weight Peso Netto	792
02/03/2023	03/03/2023	BA23094211A	IE 297 EC	1.09 KGS	IE 351 EC
Best Before Da consumarsi preferibilmente entro	NATO/ALLEVATO: IRLANDA CARNE DI BOVINO ADULTO CONGELATA Origin Ireland	Cut in Ireland Sezionato in Irlanda	Tare Tara	0.02 KGS	Store at -18°C Conservare a -18°C
01/03/2025		IE 351 EC			

ABP Bandon Kilbrogan Bandon Co Cork Ireland
Origine Irlanda



(3102)00109(10)BA23094211A(15)250301

• Labels per PLU:

- Inner label
- Outer label

Tick the relevant box/boxes:

- Product Description
- Country of origin
- Packed date
- Batch Code
- Tare weight of box
- Net box weight
- Born/Reared/Slaughtered/Boned/Packed Plant codes
- Storage instructions/Temperature
- MPQAS Status
- Food Safety Guidance



	<u>Additional Label requirements:</u> <input type="checkbox"/> MPQAS <input checked="" type="checkbox"/> Kill date <input type="checkbox"/> Additional languages <input type="checkbox"/> Process by <input type="checkbox"/> Barcode requirements: type of barcode/what AI's are needed?
Dates requirements	Maturation Period: Minimum 2-5 days from kill (Day 1 as kill day) Kill to Pack: 2 to 5 days. Use by Date: 730 days from PACK.
Claims	N/A

Key Quality Checks:	
Visual requirement	<ul style="list-style-type: none"> • The product looks "fresh." • No discoloration • No rancid smell or indication that the product is gone off.
Unacceptable Product	Rejections for; <ul style="list-style-type: none"> • Leakers • Dark Meat • Bone/Cartilage Present • Blood Splash • Labels over labels • Lines in bar codes • Text not clear on label • Incorrect bag • Damaged cases • Poor Presentation.

Eligibility Criteria:

Criteria	Description	Comment
Europa Grade	One or more Europa Grades that are eligible	N/A
Category	Categories of animal that are eligible, a min and max age can be specified for each category of animal	N/A
FQA Status	FQA status of animal (i.e., FQA/Non-FQA)	N/A
Breeds	One or more Breeds that are eligible.	N/A
Excluded Breeds	List of breeds prohibited (e.g. Belgian Blue)	N/A
Min Days from Kill	Minimum days from kill	2
Organic	Organic status of animal (i.e. Organic/Non-Organic)	N/A
Max Days from Kill	Maximum days from kill	5
Weight From	Minimum side weight	N/A
Weight To	Maximum side weight	N/A
Number of Residencies	Maximum number of residencies	N/A
Residency Period Last Farm	Minimum residency period on last farm	N/A
Residency Period All Farms	Minimum FQA Residency	N/A
Factory of Origin	Eligible Slaughter sites (Bandon, Cahir, Clones, Nenagh, Rathkeale, Waterford, Slaney, Eurofarms)	All ABP Sites
Grass Fed Status	Grass Fed Status (i.e. Grass Fed/Non Grass Fed)	N/A
Prevent Exclusions	Prohibit Angus excluded animals	N/A
Excluded Animal Welfare Issues	List of Animal Welfare issues that are prohibited (e.g. Severely Lame, Lactating Cow)	N/A
Own Grade Exclusions	List of Own Grades to be excluded (e.g. HLD)	N/A

	Supplier	Customer
Company:		
Name:		
Position:		
Signature:		
Date:		

